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IN = in compliance & our 2	FOC iance OU' Status	Proper eating, tast Conditions on the service of t	esignated compliance nce N/O = Not observersion present, demonstrates preferms duties pre Heafth preness; policy present	ISK FA (IN, OUT, ved N/A =	N/O, N// Not app	RS A A) for eac olicable	AND th numb	PUB ered item Corrected	LIC I	HEALTH INTERVE	ENTIONS S and/or R.			
Description of the control of the court of t	N/A N/O	Proper eating, tast Conditions on the service of t	esignated compliance nce N/O = Not observersion present, demonstrates preferms duties pre Heafth preness; policy present	(IN, OUT, ved N/A ≃	N/O, N// Not app	A) for eac dicable 1	th numb	ered item Corrected	ı. Mark	"X" in appropriate box for COS	S and/or R.		na.es-14	
1 X our 2 X our 3 X our 4 N our 6 X our 7 X our	N/A N/O	Super Person in charge knowledge, and person in charge knowledge, and person in charge knowledge, and person in chargement awa Proper use of reperson in the charge for the	orvision present, demonstrates erforms duties ree Heafth reness; policy present	ved N/A ≃	Not app	licable (cos = (Corrected				D-	and an all	
1 X our 2 X our 3 X our 4 N our 6 X our 7 X our	N/A X/N/O Pr	Superson in charge knowledge, and person in charge imploy Management awa Proper use of reperson Good Hygi Proper eating, tas tobacco use	present, demonstrates erforms duties ree Heafth reness; policy present	ļC:							Violation PTS			
1	N/A DK	Person in charge knowledge, and p Employ Management awa Proper use of rep Good Hygi Proper eating, tas tobacco use	present, demonstrates erforms duties ree Heafth reness; policy present					pliance			110,000,1111		merit p	
2	N/A N/O	knowledge, and p Employ Management awa Proper use of rep Good Hygi Proper eating, tas tobacco use	erforms duties /ee Health reness; policy present	5		41				tentially Hazardous Food	(TCS Food)		7 1	7;
4 N OUT 15 X OUT 17 X OUT 18	N/A N/O	Employ Management awa Proper use of rep Good Hygi Proper eating, tas tobacco use	ree Health reness; policy present			6				O Proper cooking time and tem		I		I
N OUT	N/A N/O	Management awa Proper use of repo Good Hygin Proper eating, tas tobacco use	reness; policy present		,					O Proper reheating procedures O Proper cooling time and temp		+-	-	+
N OUT	N/A N/O	Proper use of repo Good Hygi Proper eating, tas tobacco use				6				O Proper bot holding temperatu		+	+-	+
₩ out	N/A N/O	Proper eating, tas tobacco use				6	20	IN O	N/A	Proper cold holding temperat	tures	×	1	T
C OUT	N/A N/O	tobacco use	enic Practices				21	K out	N/A N/	O Proper date marking and disp	position	I		I
X out (N/A N/O		ting, drinking, betelnut	t, or		6	6 Consumer Advisory				огу			
⋉ out	Pr	No discharge from	n eyes, nose, and mou	ıth	-	6				2000 2000 2000 2000				T
⋉ out	N/A N/O	The second secon	amination by Hand	ds			22	IN OUT	×	Consumer Advisory provide undercooked for				
		Hands clean and	property washed tact with ready-to-eat f	foods as		6								L
IN X	NVA NVU I		tact with ready-to-eat i a method properly folio		- 1	6	\vdash			Highly Susceptible Pop Pasteurized Foods used; pro		1	T-	Т
			shing facilities supplie		\dashv	6	23	IN OUT	×	offered	IIIDIICO IOOGS IIO	1	1	
		accessible				L°				Chemical				
DC OUT			ed Source m approved source		1	6	24	IN OUT	×	Food additives: approved and	i properly used		İ	ı
			proper temperature	-	+	6				Toxic substances properly ide	antified stored	╀	\vdash	╀
€ OUT			dition, safe, and unadu	llerated		6	25	X out		used	manea, atorea,		1	ı
IN OUT	INDA NALI I	•	available: shelistock ta	ags,		6			Col	nformance with Approved		i	1000	
		parasite destruction Protection from	m Contamination				26	IN OUT	X	Compliance with variance, sp process, and HACCP plan	ecialized			
K OUT		ood separated ar	The second secon		$\overline{}$	6	-	DI-L C					느	는
IN OUT)			cos: cleaned & sanitiz			6				re improper practices or proced buting factors of foodborne illne				
X out			of returned, previously ned, and unsate food	У		6				re control measures to prevent				
				GOOL	RE	TAIL	PRA	CTIC	ES					
		Good Retall Practi	ces are preventative n	neasures to	control	the introd	luction o	f pathog	ens, che	micals, and physical objects int	to foods.		19-210	
Mark "X" is mpliance S	in box: If n	mbered item is no	ot in compliance and/o	rif COS an	d/or R.	COS =		ed on-sit pliance		inspection R =Repeat violati	ion PTS =De		points R	
TIPINATIOS O	-	Safe Foor	d and Water	100	30 ₁ 10	1110	00111	Disarioo	otatus	Proper Use of Uten	sils	Icos	1 1	Ŀ
7 Pas	steurized e	ggs used where re	beniupe			1	40	X In-	use ulen	sils: properly stored				
Wa	ster and los	from approved so	ource			2	41			quipment and linens: property s	tored, dried,			Γ
Var	rlance obta	ined for specialize	d processing methods	;	+	1	42		handled Single-use/single-service articles: properly stored, used		\vdash		-	
9 Variance obtained for specialized processing methods Food Temperature Control					43		Gloves used property							
	oper cooling		dequate equipment for	r		1		T-	, .	Utensils, Equipment and	Vending			
		ontrol perly cooked for h	ot holding		+	1	44			ionfood-contact surfaces cleans constructed, and used	able, properly			
		ving methods use				1	45	W	irewashi	ng facilities: installed, maintain	ed, used; test	\vdash		
		provided and acci		>	_	1	46		ps nfood-co	ontact surfaces clean		-	-	
1			ntification		1		40	IMO		Physical Facilitie	S			
Foo		labeled; original c	ontainer			1	47	_		water available, adequate pres	sure			1
X inse			od Contamination	1			48	_		nstalled; proper backflow device				
0		ts, and animals no prevented during	ot present ; food peparation, stora	age &		2	49			d wastewater properly disposed		-	-	
disp	play		,			1	50	То	let facilit	ies: property constructed, supp	lied, & cleaned			Ŀ
	rsonat clea					1	51			fuse property disposed; facilitie				
		property used and	d stored		-	1 1	52	$\overline{}$		cilities installed, maintained, an				
		and vegetables	d the above viola	tion(s) =	nd .		53	Ad	equate v	entilation and lighting; designat Documents and Place		X		1000
i am av	ware of	he corrective	measures that sh	hali be ta			54	Sa	nilary Pe	rmit, Health Certificates valid a	Company of the Compan		-	N
son in Charge	je (Print ai	nd Sign)	am Bagto) /		7	3			nte: 10/18/2018				
H Inspector (F	Print and	Slan)	-11 22710	1190	10	47				bliow-up (Mark one):				

		ent of Public Division of E		d Social Services				
				pection Report	Page '	2 of 3		
ESTABLISH	HMENT NAME		LOCATION (Ad		1 490			
Winchel	ll's - Kiosk		Micronesian M	fall (Inside Payless Market) Dede	edo, Guam			
	SANITARY PERMIT		PERMIT HOLDER Denny's of Guam, Inc.					
10) / 18 / 2018 1800010	WPERATUR		<u> </u>				
	Item/Location	Temperature	The state of the s	Item/Location	Tomo	erature (° F)		
Curry sou	p/right warmer	185.5	()	iterii/Locatioji	rempo	erature (* F)		
	wder/left warmer	198.5						
	lwich/chiller	45.0		•				
	Turkey sandwich/counter 71			· · · · · · · · · · · · · · · · · · ·				
Ham & Cheese sandwich/counter72Ham & Cheese sandwich/counter70								
Ham & C.	neese sandwich/counter	70.5						
				· · · · · · · · · · · · · · · · · · ·				
ITEM NO.	OBSERVA	TIONS AN	D CORRE	ECTIVE ACTIONS		CORRECT BY DATE		
Violation	ns cited in this report must be correc	cted within t	he time fran	nes indicated, or as state	d in Sections 8-4			
		-406.11 of th						
	A regular inspection was conducted	ed based on	complaint	#18-143 regarding raw ba	acon found			
	in a sandwich. No evidence to support the complaint was observed at time of inspection.							
	Previous inspection conducted on	2/7/13 (0/A	۸).					
		3	,					
	The following was observed:			·				
#8	No hot water provided for hand wash sink.							
	Hot water shall be provided to promote proper hand wash hygiene.							
	TAOC WHOM DIMIN OF PICTURE IS PIC	omote propo.	I ditting trans-	i ily Biolio.				
#20	Multiple potentially hazardous for	ods cold held	d above 41	degrees Fahrenheit (Han	sandwich.	Cos		
	Turkey sandwich, & ham and cheese sandwich)							
	All PHF/TCS foods shall be held at 41°F or below to prevent pathogen growth.							
	*All sandwiches were discarded.	40 11 1 01 00	cion to pre	vent paniogen grown.				
	The barrettes were discarded.							
#33	No thermometer provided for chil	ller			-	Cos		
1100	Thermometer shall be provided to ensure proper temperature monitoring.							
	Thermometer sharr of provided to) clisure prop	Jei tempera	tute momtoring.				
#35	Multiple flies present in establish	ment.				11/18/18		
1100	Insects shall be controlled to preven		nation			11/10/10		
	nisces shall be controlled to pro-	Clit Containin	lation.					
#38	Wiping cloths not stored in sanitiz	zing solution	1.			11/18/18		
	Wiping cloths shall be stored in sa			not in use to prevent pat	hogen growth.	111111		
Based on the	inspection today, the items listed above identify vio	olations which sha	all be corrected b	y the date specified by the Departme	ent. Failure to comply n	nay result in		
submitted to t	e suspension of the Sanitary Permit or downgrade. the Director within the period of time established in			iny notice or inspection findings, a w	ritten request for hearl	ng must be		
Person in Cha	arge (Print and Sign) Allan Bast	0. All	24		Date: 10/13	8/2018		
	or (Print and Sign)	127	· /·//		Deter	8/2018		
T10					10/10	3/2010		

		Department of P Division	ublic Health and Social Services of Environmental Health	
			shment Inspection Report	Page $\frac{3}{}$ of $\frac{3}{}$
ESTABLISH	MENT NAME		LOCATION (Address)	
	l's - Kiosk		Micronesian Mall (Inside Payless Market) Dedec	lo, Guam
	PECTION DATE / 18 / 2018	SANITARY PERMIT NO. 180001071	PERMIT HOLDER Denny's of Guam, Inc.	
ITEM NO.		OBSERVATIONS	AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation	s cited in this rep		hin the time frames indicated, or as stated of the Guam Food Code.	in Sections 8-405.11 and
#40	Multiple in use	utensils stored in water w	ith food particles.	11/18/18
1	In use utensils s	shall be properly stored to	prevent cross-contamination.	
	Photos were tak	<u>ken</u>		
	Removed "A" p	olacard No.01477		
	Issued "A" plac	ard No.02164		
	Issued re-inspec	ction request.		
	Briefed person	in charge on above.		
	.1			
33				
		·		
			5 P	
		0.89 7.8 %		
Degad on the	nepartion today the Ma	ine lietad shove klantify violations wi	iich shall be corrected by the date specified by the Departme	nt. Fallure to comply may result in
the immediate	e suspension of the Sani	itary Permit or downgrade. If seeking eriod of time established in the notice	to appeal the result of any notice or inspection findings, a w	ritten request for hearing must be
	arge (Print and Sign)	Allan Z	S/127	Date: 10/18/2018
DEH Inspecto	or (Print and Sign)	= 11-11 202 10, 1	we for	Date: 10/18/2018
U,	CRUZ 7			10/10/2010